



Soljans Estate Hawke's Bay Merlot | Cabernet | Malbec 2016

Tasting Notes: A medium bodied wine, being predominantly fruit driven with powerful secondary and tertiary characters coming through. Red plum and savoury boysenberry are dominant on the nose, with the oak giving an earthy spice. The palate is smooth and structured with black cherry, cedar and Christmas cake spices, hints of vanilla and toasted coconut too. Fine tannins and a good acidity make this wine lovely to drink now, but short term cellaring would be rewarded.

Winemakers Notes: Hawke's bay is where we find ourselves picking most of our reds from due to the climate and soil conditions, this year was no exception with our Merlot being the pick of the bunch. Separately fermented and aged in new and seasoned French Oak Barrels, we analysed and tasted each variety and found the Merlot still performing wonderfully. With this in mind the final blend ended up being 68% Merlot, 22% Cabernet and 10% Malbec.

Food Match: The savoury and spice components of the wine allow this to pair perfectly with BBQ or grilled meats. Roast vegetables along side won't hurt either, pairing just as well.

Cellaring: Made to be enjoyed over the short term but can benefit from cellaring up to 6 years.

Alcohol: 13.3%

Residual Sugar: <1 g/l

Total Acidity: 5.3 g/l

pH: 3.71

